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TITLE : FOOD QUALITY IMPROVING AGENT

ABSTRACT : PROBLEM TO BE SOLVED: To obtain a quality improving agent which reduces the boiling time of noodles to delay the elongation by boiling, gives unique elasticity to fish paste products to improve its appearance and prevents the products from aging by freezing and thawing to improve its quality of taste by containing gliadin, etc., fat or oil and emulsifier in a specified ratio.

SOLUTION: A fat or oil of 52 to 400 pts.wt and/or 1 to 200 pts.wt. emulsifier are contained in 100 pts.wt. gliadin or glutenin separated from flour gluten by extraction using an acid alcohol solution to obtain the objective quality improving agent.

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